Fruit Fly Treatment | Customer Preparation

SILVER BULLET PEST CONTROL | 973-510-2585 | newjerseypestcontrolservices.com

BEFORE YOUR APPOINTMENT

☐ Discard overripe or damaged fruit and vegetables. Refrigerate ripe produce when practical and remove open beverages, juice, wine and sugary residue.

☐ Wash and dry produce bowls, counters, shelves, recycling bins, bottle-return areas and the underside of appliances. Empty and rinse beverage containers.

☐ Take out garbage and compost; wash bins and replace liners. Clean spills around trash and food storage.

FIND AND REMOVE BREEDING SOURCES

☐ Check potatoes, onions and produce stored in cabinets, forgotten containers, mop buckets, wet rags and sticky residues.

☐ Tell the technician about flies near sinks or floor drains; these may be drain flies or other small flies and may need a different treatment.

☐ Allow access to kitchens, pantries, bars, trash and recycling areas. Do not apply bleach, pesticides or drain chemicals immediately before inspection unless directed.

AFTER TREATMENT

☐ Maintain daily sanitation and dry surfaces. Remove fermenting material promptly; traps alone will not eliminate a hidden breeding source.

☐ Follow product-label and technician instructions for treated surfaces, food handling and re-entry. Report continued activity so the source can be reassessed.

Follow all technician instructions and pesticide label requirements. / Siga las instrucciones del técnico y de la etiqueta del producto.